

The Lacombe Advertiser

AND CENTRAL ALBERTA NEWS.

VOL. X.

LACOMBE, ALBERTA, THURSDAY, SEPTEMBER 17, 1908

NO 18

Local and General.

It is reported that great thrills characterized the Liberal banquet at Alia.

Aunger & Shute, dental parlors, upstairs over Morris & Taylor's hardware store.

Mrs. J. F. Shute wishes to announce that she will be at home to her friends Friday, Sept. 25th.

Wanted.—Capable girl for general housework. Good wages. Apply to Mrs. A. Gilmour, Lacombe.

Model of elegant diction at the Clark meeting. "His hind sight was better than his foresight."

Anyone who took lessons in Chemical Oil Painting can buy their transparent compound and transparent cement of L. Boode at the Royal Hotel, who is also prepared to give lessons in Chemical Oil Painting.

An exchange perpetuates the following: "Wanted.—40 Billygoats to Butt our Town Council. Communicate with Plaiddealer, Sooths, Man." A number of prominent rattlepayers have expressed the opinion that half of the above consignment should be sent here.

Word comes from Rimby of the sad death on Saturday morning, September 12, of Marie, two year old daughter of Mr. and Mrs. Herbert Thorp. Her death was the result of drinking some coal oil from the can on the previous evening. Dr. Evans was immediately called and everything possible done for the little one, but to no avail. She passed away at 7 o'clock on Saturday morning.

Clarence Bennett's beautiful play, "The Holy City," which is considered one of the best productions on the stage, will be seen at the opera house, Lacombe, on September 24th, for one night only. The costumes worn by Miss Scott in "The Holy City" were all made in Paris, and are not only rich and gorgeous as art can produce, but are also historically correct. Special attention is called to her gowns in act one in the great dance before King Herod, also those of acts two and three, the latter being specially beautiful. Mr. Harold Nelson and a splendid company will interpret the play. Beautiful scenery and costumes.

Diamonds!

We are showing the best selection of Loose and Mounted Diamonds ever shown in Lacombe.

We are handling nothing but "Wasselon's 1st Quality" Diamonds this year and through close buying we can sell 10 per cent cheaper than last season.

If you are thinking of buying a diamond this fall a call will convince you that we are prepared to attend your wants.

All settings made to your order in our own factory at short notice.

C. R. DENIKE,

Graduate Optician

and Watchmaker.

Harrold Ave. Lacombe

"Sign of the Gold Clock"

MARCONI GRAPHS.

"Hello Halpy, what did they say about my speech?"

"Said it was as mouthy as limburger cheese, Doc."

"What?"

"Said you hadn't been across the pond long enough to cut your milk teeth, when it came to fiscal policies."

"What doles? That was a grand speech. Gladstone has delivered it on more than one occasion."

"They expected you to tell where you stood on Reciprocal Demerage, Provincial Rights, Restitution of public wealth fraudulently obtained, Market Extension, the Embargo, Fanning Mills, and a few other things that Root is keeping before the public. They said you fed them on musty free trade chestnuts."

"Why didn't you tell them to shut their mouths?"

"Because they were Liberals. Hello, did you hear? because they were Liberals. Well, you needn't break the phone."

"Hello Halpy. Say, you better take a new tack."

"How's that?"

"Well, I find that every time you bunt at the Conservatives you land both feet in the stomach of the Liberals. They can't stand it. We're losing ground fast."

"I don't understand."

"Well, they got the best of you on the shoe tariff and the woolen tariff and the embargo, and while they keep rapping away on 'what has Clark done?' why don't you meet it?"

"What shall I say?"

"Say! I don't care what you say. Say whatever will make them believe that I'm a better man than Root. And another thing, don't put in any more cartoons until you try them on some of the faithful. That blooming cartoon of Root has made every young buck in the country a solid Conservative."

All right, I'll have a pepper sauce dope ready for this issue, and if that don't suit you, better send Marshall around to make 'em keep their mouths shut."

"Hello Peter. Say, what's all this rumpus at Penhold about enumerators?"

"I haven't heard."

"Well, they claim that last election you paid one man \$35, another \$10 and another \$5 for enumerating a township."

"Well?"

"They say the fellows that got the \$10 and the \$5 flung them back at you in great scorn and you doubled the amount."

"Well?"

"Well, they all want \$35 this trip, what's to be done about it?"

"Promise it to them. Promise them anything."

"They won't take promises."

"Give 'em an order on the central committee."

"They've been there before. It won't work."

"Maybe you better sell a cow."

"Blank! blankety! blank!"

that Dr. Clark had done more than anyone else to benefit the Stock Growers because he campaigned in England for Mr. Thos. Cairns, the statesman who is undertaking to secure the removal of this Act. Mr. Root's contention has always been that if Canada wants relief she must make an effort to help herself and not sit supinely down and wait "It can't be done." His position has been recently most ably sustained by no less a personage than Mr. Cairns who wrote, "It is of great importance to agitate this question and keep it before the public. The more effectual method will be to rouse your government to action in order to convince our authorities here that they are in earnest and determined. For some reason best understood by diplomats your government have not knocked hard at the door of the British government, although indeed Sir Wilfrid Laurier spoke out straight and strong at the recent Colonial Conference. Your idea of sending a petition to the British parliament is a good one. There were no persons over from your side helping in the campaign and the idea you express is a good one as such help should be availed of," etc. Dr. Fry, of Hertz, England, sent a letter in the same vein.

This is one of the issues of the campaign. Everyone was anxious to find where Clark stood on this question when he was in Canada. Not a syllable did he speak referring to it. His able lieutenant the Globe editor rushed to the rescue and filled the blank with a column and a half of "Decided Views on Embargo Question." He quoted Wm. Henderson of Scottish Agricultural Commission who said "What is wanted from Canada is her influence to overcome the Irish opposition." He further states: "Surely it is laughable to exclude Canadian cattle in view of these facts." No twang of "It can't be done," no belittling the enterprise as "idiotic" but an unqualified approval of the measures which Mr. Root has been advocating for the last two years. The Globe sees the handwriting on the wall and took the plunge without a shiver. "No government can change faster than he." After the election the Globe will be a staunch supporter of Mr. Root's on this issue. Selah.

A Lesson in Courtesy.—The ladies and gentlemen of Lacombe were given their first lesson in the 1906 code of Liberal etiquette at the Clark meeting when one of our most esteemed citizens was told to "Shut his mouth and sit down."

UNION BANK OF CANADA

whether his account be large or small. The highest current rate of interest is paid 4 times a year, and money may be withdrawn at any time. There is no trouble or formality about opening an account with the Union Bank. Simply deposit \$1.00 or upward and get your pass-book. Joint Accounts may be opened in the names of two persons, and either can do the banking.

LACOMBE BRANCH:

Capital, Rent and Undivided Profits Exceed \$5,000,000

Farmers' Savings Accounts

play an important part in the business of this Bank, and every Depositor is given prompt, courteous attention.

There is no trouble or formality about opening an account with the Union Bank. Simply deposit \$1.00 or upward and get your pass-book. Joint Accounts may be opened in the names of two persons, and either can do the banking.

E. K. STRATHY, Manager.

The W. E. Lord Co.

cordially invite you to visit

their Millinery Department, on

Wednesday afternoon,

September 23rd,

and view their display of Ready-

to-Wear and Imported Patterns

Miss SHANNON, Designer.

We Offer Two \$5.00

Prizes

\$5.00 for the best exhibit of the best bread, buns, cake (any kind) and pastry made from "Purity" Flour

\$5.00 for the best, as above, made from "Five Roses" Flour.

Display and competition at the Lacombe Agricultural Exhibition, October 6th and 7th.

We are Sole Agents for the Flour.

THE W. E. LORD COMPANY. STORES

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RED DEER

The Skinner Drug Company

Barbed Wire
Liniment,
Pure Carbolic
Acid,
and all requisites
for wire cuts constantly on hand.

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Dip and Glessons
Compound for
Sheep Dip at the
RIGHT PRICE.
DIP YOUR SHEEP.
IT'S TIME.

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The Advertiser.

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All kinds of job printing turned out in first class style.

F. H. SCHOOLEY, Publisher.

THURSDAY, SEPTEMBER 17, 1908

THE CAMPAIGN.

Laurier's Solid Provincial Support Smashed by the Revolt of Manitoba, Ontario, British Columbia and New Brunswick: Now His Ontario Tour Will Be More Lopsome.

Ottawa, Sept. 5.—With the prospect of an election at the end of October or the beginning of November, the Conservatives have begun a vigorous and aggressive campaign. Mr. Borden took a short rest, after which he returned to Ottawa and attended to various matters of organization and is now addressing meetings in Nova Scotia. From there he will move westward, speaking in all the provinces east of Manitoba. Mr. Monk and other Quebec leaders have addressed meetings in their own province and throughout the country. Other Conservative leaders and members are at work in their own districts. Mr. Foster has held eleven remarkably successful meetings in the three Eastern provinces, and is to speak during the next two or three weeks in Ontario. Mr. Ames has gone all through the West with his campaign against the spoilers and plunderers of the public domain in that country, thus accepting the challenge to make his charges in the places where the transactions occurred and where the land and timber grafters are known.

Provincial Leaders.

Sir Wilfrid Laurier can thank himself for the appearance of provincial premiers and ministers with Mr. Borden at his future meetings. Among these will be Sir James Whitney, when he returns from England, and some of his ministers in the meantime; Mr. Roblin, Premier of Manitoba; Mr. Hazen, Premier of New Brunswick, and Mr. McBride of British Columbia. Sir John Macdonald was not disposed to mix federal and provincial politics. Mr. Mackenzie and Mr. Blake took the same view. But Sir Wilfrid Laurier came into office by an alliance with provincial premiers, three of whom he took into his ministry. He has thrown the whole federal influence into every provincial contest since he became premier, declaring that the late Ontario government was the right arm, and Premier Parent's administration the left arm of his own ministry. Sir Wilfrid's right arm was neatly amputated three years ago by the people of Ontario. He lost his left by a revolt among his own Quebec friends. But every Conservative provincial victory has been obtained against all the power that the federal administration could exert.

Things are Different.

When Sir Wilfrid took office he had at his back the solid support of all the provincial governments from the Atlantic to the prairies. First he lost Manitoba, then Ontario, then New Brunswick. A straight Conservative government has taken the place of a mixed organization in British Columbia. Today more than half of the peo-

ple in Canada are under Conservative Provincial governments. Those of Ontario, British Columbia and New Brunswick have been established since Sir Wilfrid last appealed to the people. He has made it impossible for these administrations to be neutral in the coming fight. Moreover, the Premier will find that the various machines which in times past manipulated ballots and stole elections will no longer have the protection of the Department of Justice in the province where they have carried on their most successful operations. Twice since 1904 the people of Ontario have condemned and sentenced this machine and the party to which it belonged.

When Sir Wilfrid starts out this month on his Ontario tour he will find some vacant chairs where men high in provincial positions used to sit around him. It is true that he has taken the discredited Premier into the senate, and one member of the condemned government into his cabinet, that he has made another a judge and one a governor, and still another a royal commissioner. That does not offset what the people have done. It only shows that Sir Wilfrid is not on the side of the people.

A Load to Carry.

Sir Wilfrid is further embarrassed with the presence in his cabinet of the chief personage of the late New Brunswick government, which last March went down in disgrace before an indignant population, and has been still further discredited by disclosures made since in the examination of the public accounts. Probably there was never in an organized community outside of South America, Turkey or Egypt, such a record of private dealings with public funds. Ministers used the public treasury as a private bank, drawing money when they needed it, paying part of it back when they were in funds, and then drawing more at election times. These transactions never appeared in the public accounts, and it was not until the government was overthrown and auditors appointed that the public came to understand what a "suspense account" meant in New Brunswick finance. Pugsley is busy explaining that he gave value in extra services for all the overdrafts which he has returned to the treasury since the change of government. Some of these services were rendered eight or ten years ago and were supposed to be settled for. Most people thought they were excessively rewarded at the time, seeing that Pugsley with a nominal salary of \$2,100, was in the habit of drawing \$6,000 to \$10,000 a year from the treasury for legal services.

Rather Cowardly.

Just before Parliament met last November, Pugsley, speaking in New Brunswick, made certain charges against Mr. Borden in regard to campaign funds. When the House met he was challenged to make his charges there to Mr. Borden's face. Among others who made this challenge was A. E. Kemp, of Toronto. It came naturally from him, because Pugsley's attack on Mr. Borden was in the form of a reply to statements made in Toronto by Mr. Kemp. When Mr. Kemp faced Pugsley in the House he said among other things: "The Hon. Gentleman (Pugs-

ley) has resorted to the lowest sort of campaign in this matter. He has gone before public meetings of his partisan supporters and he has made statements which I challenge him to make in this House face to face with us. . . . Now I hope that the minister of public works will deem it his duty to make good what he has stated outside of this House without taking steps to make his position good, I cannot but feel that he is condemned before the country for making statements which he knew were not true. Sir, he has talked of these things on the hustings but he has sat in this House like a whipped spaniel not daring to open his mouth. He is now at the bar of public opinion and let him choose his course."

Pugsley continued to sit like a whipped spaniel during the seven months of the session, and though repeatedly challenged made no attempt to substantiate in Mr. Borden's presence what he said about him when Mr. Borden was 3,000 miles away. But, strange to say, on the second political meeting which the minister addressed in his own province after the session was over, he returned to the old slanders, and only explained his silence in the House by saying that Mr. Kemp was unworthy of his attention, though it was the same Mr. Kemp whose remarks called forth Pugsley's original statements.

Libel Suits that Failed.

It may be further remembered that when Pugsley made his first charge, a Toronto newspaper pointed out that Pugsley himself had been accused of conspiring a few years before for the overthrow of the Laurier government, which he was then pretending to support. Pugsley at once gave notice of a libel suit which the paper welcomed as likely to throw some light on a mysterious chapter of Canadian political history. Pugsley never proceeded with this suit, nor with any others that he threatened. It was Pugsley, who as Emerson's adviser, instituted proceedings for criminal libel in the "wine women and graft" affair. That suit also collapsed, together with three civil libel suits instituted in the same matter, Pugsley suddenly appearing afterwards as Emerson's successor in the ministry.

A Bad Place for Him.

In the present state of the Dominion finances, and in view of the grotesque financial methods of the Pugsley administration in New Brunswick, it is unfortunate that Pugsley should have charge of one of the great spending departments of the Canadian government. Enough was discovered last session in dredging contracts alone to show that this minister is an easy mark for contractors. That was illustrated in new contracts given on the lakes. It was also found that one dredging company, working in St. John harbor, in ten months received \$375,000, and it is stated on good authority that \$100,000 of this covered all operating expenses, \$150,000 purchased and repaired the dredge, leaving the company \$125,000 profit and the dredge to the good. The chief member of this company is the son of a member of Parlia-

ment and obtained the contract without tender. Just now Pugsley finds it necessary to acquire for his party a newspaper in St. John, and it is a significant fact that the chief movers in that enterprise are men with dredging contracts. The sad result of Pugsley's interference with the last provincial election makes him anxious to gather in help from all sources for another sectional appeal.

Won't Use the Ross Rifle.

The department of Militia recently announced that at last the whole militia force was to be armed with the Ross rifle. The militia men must take it whether they like it or not. But this week the D. R. A. matches are taking place and the expert shots in the country are gathered at Rockcliffe. Here the men who shoot straight choose their own weapon. One goes a long way among them to find a Ross rifle in action, and those that are used in this contest are mostly found in the hands of marksmen in service of the Ross Company. The men who wish to keep up their record still use the English weapon, which did not cost so much money, but seems to satisfy the marksmen.

The Cassels Inquiry.

Those gifted partisan lawyers who are assisting on behalf of the government in the Cassels inquiry have been procuring testimony in Montreal to show that great improvements have been made in the lighting of the St. Lawrence. Some of the witnesses of the lighthouse board grew so enthusiastic that the Judge had to remind them that it was not the time for stump speeches. The question whether the St. Lawrence should be better lighted was not referred to this Commission, but the question whether there was dishonesty, extravagance and graft and lack of conscience in the department. It might be possible to make a good light service without paying a couple of contractors some \$2,000,000, and allowing them 1,000 per cent profit.

Mr. Fisher and Mr. Foster.

The Minister of Agriculture is evidently distressed over the success of Mr. Foster's meetings as compared with his own. Consequently Fisher took occasion at Lachute to accuse Mr. Foster of mis-using the funds of the Foresters. The minister went so far as to suggest that if Mr. Foster had not done as he did the Foresters would not have needed to increase their assessments. He did not venture to put this falsehood in plain words, but preferred to convey the idea by insinuation. Fisher has had his chance during two sessions to discuss this insurance matter in the House in Mr. Foster's presence, but never spoke a word. He became suddenly bold at the party meeting in Argenteuil, where there was no reply. Fisher knows perfectly well that the change in the Forester's assessment was made because the authorities decided that the rate was too low, and absolutely without regard to the result of past investments. He also knows that the Foresters' investments through the Union Trust Company, under Mr. Foster's management, were the most profitable that the Foresters ever made. He knows further that the society had ample security for every dollar of the loans

which have been the subject of controversy, and that these investments brought large profits to the Foresters.

It would be a happy thing for Fisher if he had been able to handle his department as well as Mr. Foster managed the affairs of the Union Trust Company.

Worse and Worse.

August returns show that the revenue continues to fall off. The shortage in customs revenue as compared with the previous year is over a million. Altogether the loss of revenue and increased expenditure make the situation two millions worse than in August 1907, and for the five months of this fiscal year, ten millions worse than last year.

The Globe seems to be worrying itself a whole lot lately about the Conservative convention held in Red Deer that brought Mr. Root out as the candidate, and talks about Mr. Root being the machine candidate and being hoisted over the head of some other Conservative and so on.

We might state for the benefit of the Globe that the Conservative convention was one of the most fairly conducted conventions ever held in Alberta (much more fair than the Liberals had, we are told, when Dr. Clark was nominated).

It may be true that Mr. Root's supporters asked prominent Conservatives to allow their names to go before the convention, and it may be true that Mr. Mullen's supporters also asked others to accept nomination and resign in their favor. We do not know whether this was the case or not, but we know this has been done in nearly all conventions in both parties, and if those asked do not care to throw their influence to either one candidate or the other they are justified in refusing to do so. As far as Mr. Root was concerned he did not ask one delegate to support him, and as far as this district is concerned we had no other prominent Conservative who wanted the convention.

Don't worry yourself about our convention old man, but keep a good supply of wet nurses for your own.

How long will it take the Liberal Government to wreck the prosperity of the Dominion at the following rate which is the pace now set by Minister Priding. During the year from July 1907 to July 1908, our gross bonded debt, payable in England increased by over \$14,000,000 and temporary loans obtainable in England over \$18,000,000. There was an awful drop in the revenue. For four months the decrease is \$6,730,558. For the month of July there is a decrease of \$2,305,139. No drop in expenses. During the four months when the revenue decreased nearly \$7,000,000, our expenses increased \$20,443. For the month of July with two and a half million decrease in revenue our expenses increased \$1,261,824. Take into consideration that in 1908 only \$63,300 railway subsidy has so far been paid, against \$446,257 in 1907 and only \$24,061 in bonities, against

\$678,016 last year and the further significant fact that the population of Canada that is hidden for these debts is only 4,000,000 including women and children and the most illiterate. Will you that a change of management is not only desirable, it is imperative. A month of Liberal rule makes our financial condition more wretched.

OPERA HOUSE,

LACOMBE

One Night Only

Thursday, Sept. 24

WILLIS & COSGROVE

present Clarence Bennett's Great Biblical Drama

"THE HOLY CITY"

WITH

Harold Nelson

as Marius, a Roman soldier,

Assisted by Frederick Clark and a metropolitan caste.

The most sublime play ever written. Endorsed by Clergy, Press and Public. Beautiful scenic and lighting effects.

PRICES \$1.00

Seat sale at Skinner Drug Co.

NOTICE.

Odd Numbered Sections

19th August, 1908.

As already publicly announced, odd numbered sections remaining vacant and undisposed of will become available for homestead entry on the coming into force of the Dominion Lands Act on the 1st September next.

As the records of only the even numbered sections have hitherto been kept in the books of the various land agencies in the western provinces and the time having been very limited since the passing of the Act within which to transfer the records of all odd numbered sections from the head office at Ottawa to local offices, it is possible that the transfer of records in some cases may not have been absolutely completed by the 1st of September. In any case where the record of any quarter section has not been transferred, application will be accepted but will have to be forwarded to head office to be dealt with. As it has been found impossible as yet to furnish sub-agencies with copies of the records of odd numbered sections, and in view of the large probable demand for entries, all applicants for entry upon odd numbered sections are strongly advised to make their applications in person at the office of the Dominion Lands Agent and not through a sub land agent. Applications for even numbered sections may be dealt with through the sub land agent as before if desired.

J. W. GREENWAY, Commissioner of Dominion Lands.

Money to Loan at 8 per cent.

Money to loan on first class farm security at 8 per cent. School debentures purchased. For further particulars apply to the

Western Canada Land & Brokerage Co., Ltd.

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Choice beef, pork, sausages and fish. Telephone orders will receive careful attention.

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W. J. SHARP, M.D.,
Physician and Surgeon, Lacombe, Alberta.
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All work promptly attended to.

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Estimates furnished.
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Rheumatism
I have found a relief and relief for my rheumatism. Not a remedy that will destroy the vitality of the body, but one that will give relief to the sufferer. This is impossible. I can now enjoy all the pleasures of life without the slightest inconvenience. I have found a relief and relief for my rheumatism. Not a remedy that will destroy the vitality of the body, but one that will give relief to the sufferer. This is impossible. I can now enjoy all the pleasures of life without the slightest inconvenience.

Dr. Shoop's Rheumatic Remedy
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METHODIST CHURCH.
Rev. T. Powell, Pastor: public service, every Sabbath morning at 11 o'clock; every Sabbath evening 7 o'clock; Sabbath School and Bible Class every Sabbath afternoon at 3 o'clock; Epworth League Monday evening at 8 o'clock; Junior Epworth League Monday afternoon at 4:30. Public prayer meeting Wednesday evening at 8 o'clock. Strangers and visitors are extended a special welcome.

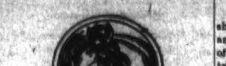
PRESBYTERIAN CHURCH.
Services every Sabbath at 11 a.m. and 7 p.m. Sabbath School at 10 o'clock. Christian Endeavor every Wednesday at 8 p.m. Pastor Rev. M. White, M.A. H.D.

ST. CYRIL'S CHURCH.
Sunday services, 11 a.m. and 7 p.m. Holy Communion last and third Sundays of the month, 11 a.m. Sunday school, 3 p.m. Service, Wednesday, 8 p.m.—Rev. R. A. Robinson.

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Tents, Awnings
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Capital Paid Up \$6,000,000
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Interest at three per cent per annum allowed on Savings Bank Deposits of \$1.00 and upwards. Interest added to principal quarterly.

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When you can purchase a house or cottage on such easy terms of payment:

Town lots from \$100.
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Quarter section of land 14 miles out, \$1400. Well improved. Terms easy.

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School Debentures—We are now in a position to purchase 8 per cent school debentures.

Money to loan on first class improved farms.

Good Store and several Offices to rent in the Russell Block. This is the best stand in Lacombe.

Good Farm to Rent 1 1/2 miles from Town. Particulars upon application.

Small Store to Rent at a Reasonable Rate.
Engagements Made for use of Day's Hall.

Why Remain Single? We can find a congenial life companion for any respectable man or woman; we guarantee courteous and honorable treatment, speedy results and absolute secrecy. It is all what you need. Organized and conducted for the benefit of Western residents whose circle of acquaintance is limited. Send 10 cents for circulars.

WESTERN DEVELOPMENT LEAGUE.
Box 1301 Vancouver, B. C.

The first instalment of the new free school books, published in New York have arrived for free distribution to the pupils of the schools here. These new books are intended to educate and especially in mathematics, we took a look through the mathematical series that our wise Alberta government has seen fit to import for our special benefit. We do not hesitate to say that the Big Four at Edmonton could not have looked the contents over very carefully before they gave the order. For example, here are some of the problems for the juvenile minds to solve:

(1) If the Alberta government charge the newspaper double rates for their phone, and get from thirty to fifty dollars worth of free reading matter per year, how long will they be in declaring a surplus on the Bell Co's books?

(2) Complete the square of 2x plus yx plus 2yz. (Note—The square of anything is the opposite of giving Canadian school book contracts to a New York firm.)

(3) If the cost of building the G. T. P. from Moncton to Winnipeg, is \$4,000,000 per year, and from Moncton to Prince Rupert \$1,113,000 per year how much would it cost to build an airship route to 'Ireland' Lake? (Note—see various government estimates for figures given.)

(4) If the Dominion government has paid the iron and steel companies \$12,000,000 for nothing, how much would it have cost the government to buy a steel rail?

(5) If it cost the government \$30,000,000 to govern 50,000,000 people 12 years ago, and \$116,000,000 to govern 50,000,000 people now, find their profit on the importation of 537 Doak babies.

(6) If the ratio of the value of the Bell system to that of a pork packing plant is as 3 to m—a and the time required to establish them as government enterprises is as 0 to c, what will be the price of shots in 1940?—Oids Gazette.

New Theory About Rheumatism.
This disease is constitutional—caused by virus in the blood that circulates to all parts of the body. To cure you must use a constitutional treatment. Nothing so completely dispels the poison from the system as Ferrozone. It purifies and renews the blood, clears it of every taint. The system is vitalized and strengthened and thus enabled to fight off threatened attacks. Not only does Ferrozone relieve at once—it cures rheumatism, gout and lumbago permanently. Results guaranteed, 50c. boxes at all dealers.

Prince Hooted by Mob at Glasgow.
Glasgow, Sept. 5.—Prince Arthur of Connaught, while visiting this city to day, with the object of reviewing the boys' brigade, met with an extraordinary demonstration of disloyalty, which is described as "one of the most regrettable scenes ever witnessed in Scotland."

Three hundred idle men tried to stop the carriage of the Prince as it moved along in a procession incidental to the reception of the visitor. The malcontents were driven back by the police and the Prince's military escort, and several of the people were injured. In a downpour of rain they hoisted and jeered the participants in the parade, singing the Marseillaise and other revolutionary songs throughout the three hours of the review and luncheon given to the royal guest. The Socialists among the unemployed seized the occasion to air their revolutionary principles by shouting "Down with all royalty." The prince kept his head and remained unconcerned throughout. When the carriage appeared on George's Square, the crowd pressed inward in a menacing manner until the police checked them. Turbulent scenes followed. The crowd fell back, hissing and shouting imprecations against the prince and his people. When the band played "God Save the King" not a single head in the crowd was uncovered. On the contrary the mob broke out with the refrain "Keep the Red Flag Flying."

How to Improve Health.
No better way than to improve the blood—cleanse and enrich it—give it nourishment and strength. This can be quickly done by Dr. Hamilton's Pills which have a vitalizing, purifying effect that is unequalled in any other medicine. With lots of pure rich blood circulating to all parts of the body, with sleep and vital running through every vein and artery, robust health is inevitable. No cleansing building tonic is as good as Dr. Hamilton's Pills. Sold by all dealers.

Heat prostrates the nerves. In the summer one needs a tonic to offset the customary hot weather nerve and strength depression. You will feel better within 48 hours after beginning to take such a remedy as Dr. Shoop's Restorative. Its prompt action in restoring the weakened nerves is surprising. Of course you won't get entirely strong in a few days, but each day you can actually feel the improvement. That tired, lifeless, spiritless feeling will quickly depart when using the Restorative. Dr. Shoop's Restorative will sharpen a falling appetite; it aids digestion; it will strengthen the weakened kidneys and hasten the simple rebuilding the worn-out system, that these organs depend upon. Test it a few days and be convinced. Sold by N. L. McDermid.

Chinese Attack French Troops.
Vancouver, B. C. Sept. 15.—News was received from South China of the ambush of 100 French troops by a village near Lang Yen, on the Tonkin border. Captain Fleury, leader of the force and Lieut. Delattre were shot down soon after the fight opened. Between 500 and 600 Chinese had a position on the hills at each side of the gully through which the French troops entered the village. The French captured the Chinese twice it being retaken by the Chinese. Shots were exchanged during the greater part of the fight at from 30 to 50 metres. When Capt. Fleury and Lieut. Delattre, who went to assist his leader, were shot the Chinese threw themselves upon the bodies not yet dead and despoiled them, carrying away the heads amid cheers.

A Minister Who Knows.
Rev. Mr. Blanchard, of Clairmont, knows what he says in stating the only cure for hay fever is Catarhonne. "For two months of the year for two years I suffered. Catarhonne cured me so perfectly that the disease has not returned. Others in my parish I know have been permanently cured by Catarhonne, which I strongly recommend for hay fever, asthma and bronchitis." \$1.00 at druggists.

Civilization Worst Since Gladiator Days.
Chicago, Sept. 16.—According to the statement compiled by the American Medical association, there were 5,933 killed and injured in the festivities of July 4. The educational work done in recent years is bearing fruit in that the deaths from tetanus are fewer, but they are on the increase from other causes. The doctors assert that the present civilization is the worst since the days of the gladiators.

Pain will depart in exactly 30 minutes if one of Dr. Shoop's Pink Pills Tablets is taken. Pain anywhere, remember! Pain always means congestion, blood pressure—nothing else. Headache is blood pressure; toothache is blood pressure on the sensitive nerve. Dr. Shoop's Headache Tablets—also called Pink Pills—quickly and safely coax this blood pressure away from pain centers. Painful periods with women get instant relief. 20 Tablets 25c. Sold by N. L. McDermid.

Hospital Fund.
Lacombe, Sept. 3.
Interest on deposit for last three months \$2.00
Total of June \$1071.30
Total cash on hand 1079.70
Amount paid for hospital site \$11.50
Total contributions to date \$1300.70

FOR SALE IN LACOMBE BY THE W. E. LORD COMPANY

FOR SALE.
For Sale—Six high grade pleasure canoes made especially for exhibition purposes, consequently were not sloughed during process of manufacture.
J. A. MACCULLOUGH.
P. O. Box 1948, Calgary.

J. H. CARTER, Auctioneer
(31 Years Experience)
RED WILLOW, Alberta, Canada.
Will cry sales on short notice anywhere in the Province of Alberta. Leave orders with J. D. Skinner, Lacombe.
Terms reasonable.

COAL AND WOOD
for sale at
T. CUMMINGS'
Corner Hamilton Avenue and Day Street

SUFFOLK PUNCHES
Messrs. Jacques Bros., of Lamerton P. O., Alberta, Importers and Breeders. Stallions for sale.

Lost or Stolen
Scottish Collie, female, one year old, color sable and white. Reward for information or return to I. W. Russell, Lacombe.

Sask-alta Range



REDUCES THOSE BAKING HOURS!

Why have an oven sufficient only for three pies when "Sask-alta" Range oven will take four pies and other cooking? The more baking space you have—the less fuel you use—the less work you do.

Fuel and work are just about the main items of expense in the kitchen. "Sask-alta" Range saves both for you.

McClary's

London, Toronto, Montreal, Winnipeg, Vancouver, St. John, Hamilton, Calgary
CAMPBELL & TITSWORTH, Local Agents

A Newspaper Bargain

The Lacombe Advertiser AND The Family Herald and Weekly Star } **\$1.75**

The Advertiser will furnish you with everything of interest in this local territory. Every home in this district should receive the local paper.

The Family Herald and Weekly Star of Montreal is the acknowledged best family and farm paper in Canada. Its magnificent news service; its numerous special departments; its interesting magazine features; its great serials and popular short stories make it the greatest dollar's worth to be had.

The combination of the Advertiser and The Family Herald and Weekly Star provides the greatest amount of wholesome family reading and reliable news from all parts of the world.

Send your subscription to:
THE ADVERTISER, Lacombe, Alta.

On Top of the Pile.

That's just where the quality and prices of our lumber places every man who does business with us. When you are in want of anything in building material, give us a call.

D. C. GOURLAY.

J. W. FORTUNE,
CITY LIVERY AND FEED STABLE

Careful Attention Given to Commercial Trade
First Class Rigs and Good Drivers
DRIVING ON SHORT NOTICE.
Stable Phone 23. Residence Phone 24
LACOMBE, ALBERTA

CANNING VEGETABLES



"Leave on a couple of inches of the top"

have seen no mope in it as yet.

Mrs. R. H. J. (Kuttawa, Ky.)

Plant the asparagus in good, loamy soil, and keep clear of weeds. As spring comes on, it is well to work a little slaked lime into the earth between the rows to keep out red rot. In the olden time, gardeners banked up the soil high against the growing stalks to bleach them. The whiter the cut asparagus, the higher the price. Now, the stalks are forced by much enrichment and broad sunshine, and if the season be dry, by irrigation, into rapid green growth above the surface. The long, succulent green stalks, that may be eaten down to the lowest inch, bring twice as much in the city markets as the fat white shoots with short green heads. Several inches of the latter are woody growth and unsuitable. The blanched asparagus is cut as far below the level of the bed as the knife will go. The green is cut at the surface, or a trifling distance below.

2. The closest under the stairs is no darker than the wardrobe closets attached to the kitchen. I have several closets under staircases in my country house, and I have not found moths more prevalent there than in other places. If, after papering, you will spray the interior with gasoline and shut the door, not opening it for a day, you will have—so to speak—a clean bill of health. To begin with, not an egg or a live pupa will be left to test the tale of pest depredations.

A Japanese Story

FAIRMER, just arrived in heaven, began to explore.

"What are those strange-looking things over there on the shelf?" he asked. And the Japanese are very fond of soup, he added. "Are they for soup?"

"No," was the reply, "these are ears. They belonged to people who heard what they ought to do in order to be good while on earth. They did not do it. So, when they died, the ears were the only part of them which came to heaven."

Opera Salad

I CANNOT undertake to print up one page one-tenth of the various salads that come to the housewife's aid at this season. The salad family is her best ally in the endeavor to lighten kitchen toil and satisfy the faded appetites even the young bring to table on sultry days. Recipes for scores of these have appeared in the Exchange, first and last.

I cannot deny myself the pleasure of passing on the formula for a dish set before me last week under the name that stands at the head of this. Don't ask, "Why opera salad" when it is so obvious a case of misnomer. I can only reply as the colored vendor of what he called as "Hot pie! Hot pie!" explained the fact that they were misnomer.

"Hot pie is de name on 'em!"

So this recipe is given to me as "Opera salad."

Have individual bread and butter plates for serving it. And lay it in ice for an hour before arranging upon each the salad in the following order:

First, four stalks of endive, or of crisp hearts of lettuce, torn apart. On this foundation, lay rows of grapefruit or of oranges, cut into long, next strips of boiled and cold beefsteak. On the top of all and at the base of each pile have the garnish. Peel cucumbers very thin with a keen knife, then with the same cut round, around the cucumber into spiral curls, shavings less than a quarter of an inch wide. Pour a French dressing over the salad and garnish just before serving. Pass with it Swedish sauce and cream cheese balls "washed up" with mayonnaise very fine.

The effect of the whole is charming. Try it some afternoon, when John brings home a "yellow" lot of breakers of semi-country air and eat a quiet dinner, such as mother used to set us down to on muggy summer days.

Canned String Beans

String the beans, cut them into inch lengths and boil until tender, but not soft. After this proceed as with lima beans.

Canned Spinach. Pick over the spinach and wash it. Do not wash it with water, but with a dry cloth. Pick over it, leaving all tough stems and wilted leaves. Put it in a large saucepan with water and cook as for the table for about twenty minutes, or until the spinach is done. Take it out with a fork or skimmer, and pack into jars, filling them very full.

Four in boiling water to fill all the cracks and overflow the top, and seal. When to be used, it is to be heated, chopped and seasoned as the fresh spinach would be.

Canned Onions. Select the pods before they are too large or tough, wash well and cut each pod in two or three pieces. Put in a large saucepan with water, using a granite or a porcelain lined kettle. If discolored onions to cook in iron vessel. When tender, take from the water and put into jars filled to the top with boiling water, and seal.

Marion Homans

Which may rise to the top. Pour over the beans in the jars, filling to the very brim, and seal.

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Buying "The Kindly Fruits of the Earth"

I QUOTE the following letter from one of my correspondents:

"I canned corn last summer and I have used it this winter. I find it very nice, and it is so easy to do I am going to tell you about it. I cut the corn off the cob, then put it into a saucepan with a little water and let it boil for a short time—say ten minutes. I had my jars ready and filled them with the boiling corn, and just before putting on the top I put in one tablespoonful of salt, closed the jar, and the next day dipped the top of the jar in paraffine. It kept well. Of course, one must freshen the corn, and when I cook it I add a little sugar. The corn is white, and tastes just like fresh. I do not pick jars full, but leave about half an inch space full of water on top. It keeps better that way. I did young string beans in the same way and did not lose a jar. I was so pleased, because I had tried often and failed. Now I put a newspaper upon the tray that is beneath the burners on my gas stove and it saves lots of work. If anything boils over I only have to lift the paper and not scrub the tray for that in clean."

"Mrs. V. K. (Harrington, Ill.)."

The last suggestion is well worth following when canning and preserving as well as at other times, and I am grateful for the recipe. I wish that every woman whose garden furnishes her with more vegetables than she needs for immediate use would try canning the surplus. Few of us can afford to buy fresh green vegetables all winter, and the appetite weariness of the regular winter vegetables, no matter how one tries to vary modes of preparation. Canned vegetables bring the long-for variety, but one has too many doubts on those put up by big manufacturing concerns to feel real comfort in eating them. Moreover, they have a tendency to insipidity and lack the flavor, belonging to home-canned vegetables. In the desire to encourage this home preservation of the summer vegetables, I have published the letter given above, and print below other directions for canning the kindly fruits of the earth.

One word of caution I wish to give

before proceeding with the recipes. Be careful to have every jar, top and ring well sterilized before using them. Have plenty of boiling water and leave the jars in it until you are ready to put them to service. Often good canned vegetables and fruits have been spoiled by the neglect of this precaution. See, also, that you have plenty of the rubber bands at hand, and examine them carefully, discarding any that are imperfect.

Canned Beets (Whole). Wash the beets, selecting those that are small and of medium size. Leave on a couple of inches of the top so that they will not bleed, and be careful not to break or cut the skin. Boil half an hour, or until done; turn off the hot water and put the beets carefully into wide-mouthed jars. Fill with hot water, set into a pan of boiling water and cook until the water in the jars has reached the boiling point. Fill up the jars to overflowing from the boiling kettle, put on the tops and seal at once.

Canned Beets (Sliced). Boil and peel early beets as for immediate use, slice and put into fruit jars. Add salt, pepper and a tablespoonful of sugar to a quart of good cider vinegar and bring to the boil. While still boiling, pour over the beets in the jars, and when filled to overflowing put on the tops of the jars and seal.

Canned Tomatoes (Whole). Choose large, firm tomatoes of uniform size, lay them in boiling water for a few moments until the skins are loosened, and slip them off. Lay them in a large saucepan of boiling water, cover and leave for eight minutes. Take them out carefully, put into the jar, fill full with boiling water, and seal.

Canned Tomatoes (Stewed). Scald the tomatoes, take off the skins and lay the tomatoes in a colander to drip. When all are ready put into a preserving kettle, bring to the boiling point and cook for fifteen minutes. Drain off the surplus liquor, add salt to taste and turn the tomatoes, boiling, into the cans. Close at once.

Canned Lima Beans. Shell the beans, selecting those that are young and tender, and boil for fifteen minutes in slightly salted water. Drain well, add salt, pepper, take from the water with a skimmer or perforated spoon, and put them into jars standing in a can of hot water. Bring the liquor left in the kettle to boiling, pour over the beans and seal immediately.

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Large Informatoes of uniform size

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Canned Corn and Tomatoes. Boil twenty-four ears of tender green corn until done and cut from the cobs while still hot. Peel and chop into small pieces twenty-four ripe tomatoes. Put the two vegetables together, add salt to taste, and return to the fire in a preserving kettle, cook for a minute after it reaches the boil; can and seal immediately.

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Wants a Recipe

I am very fond of "Peter's Milk Chocolate." I should like very much to get the recipe for making, or one as nearly like it as possible, as I should like to make some.

Mrs. M. T. (Buffalo, N. Y.)

I hear now of the beverage for the first time, and am forced to pass along your request. Who was Peter? and why Milk Chocolate?

More About Sweetening Butter

In reply to requests for sweetening "margarine" butter, a correspondent adds a new mode to those we have already published.

If the following rules be obeyed, the result will be satisfactory in sweetening butter, and will hold steadily over a good, but slow fire until the sediment in the pan is of a very pale amber color. This will be about five hours. (Great care must be used in the pouring of the butter, and the butter must be poured into a clean, dry jar, and the jar must be covered with a clean cloth, and the jar must be kept in a cool place.)

Several Queries

I wish you would let me know just how to lay out an asparagus bed, and how it is best to cut it above or below the ground?

Also, in a closet under a stairway, which has no light except when the door is opened a suitable place in which to keep coconuts and other wicker garments? I mean: would there be no possible danger of moths?

I am having such a closet constructed, and I am wondering if you could suggest a plan for the closet.

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...THE HOUSEMOTHERS' EX

Dr. Clark's Meeting

The Liberal candidate addressed an audience at Lacombe on Sept. 10th. According to a very carefully revised report of this meeting published under Dr. Clark's direction, The Globe says: "Senator Talbot, the old war horse of the district, was in splendid form." This is absolutely correct. We never saw him look fatter or sleeker. He is evidently feeding at a good crib. He made the profound statement that "If we had our lands we would not have the money, as Alberta could not expect the Federal government to give her control of her lands and also give the large money grant." Have a look at one of Hon. Frank Oliver's statements and see how badly off Quebec and Ontario and other provinces are when Laurier hands out the provincial subsidies. In the redistribution of moneys in 1907, Ontario's subsidy was increased about 60 per cent, Quebec's 55 per cent and Alberta's including allowance for land 10 per cent.

Provinces before 1907.	Annual subsidies paid the different Provinces since 1907.	Annual subsidies paid the different Provinces since 1907.
Ontario.....	41,339,267.38	62,126,772.08
Quebec.....	1,088,713.48	1,688,679.08
Nova Scotia.....	452,806.56	610,464.70
New Brunswick.....	491,300.96	621,380.96
Manitoba including allowance for land.....	621,497.48	751,497.48
B. C.....	307,076.06	532,076.06
P. E. I.....	351,051.08	321,051.08
Alberta including allowance for land.....	1,124,125.00	1,254,125.00
Saskatchewan including allowance for land.....	1,130,335.40	1,260,335.40

Dr. Clark opened his address by endorsing all the timber leases, grazing leases, fishing leases, land grants, etc. Everything the Liberals had done was all right and if elected he would use his utmost endeavors to have the policy continued. Not having read Borden's platform he stated that the Conservatives stood for the National policy, but wisely, very wisely refrained from quoting the Liberal platform on this or any other subject. He tried to leave the impression that the manufacturers were identical with the Tories, but the fact that Laurier is fixing things up with the manufacturers this very week, the fact that the secretary of this organization is and always has been a Liberal, the fact that Conservatives wanted to reduce the tariff on farm machinery and the Liberals wouldn't, the fact that the Conservatives had taken the duty off sugar and the Liberals put it back, the fact that the Conservatives refused to increase the duty on shoes and the Liberals did increase it, all show the insincerity of his position. Dr. Clark does not believe in protecting "infant" industries. Neither do the Liberals. They find it far more profitable to protect millionaire industries. The weak or helpless do not appeal to this type of man. His disquisition on the conditions in the U. S. was judiciously omitted except that wonderful flight of rhetorical logic: "President Roosevelt said the trusts were bringing the country to the verge of ruin; Mr. Bryan said the trusts were tariff fed; and therefore it would be a perfect syllogism to say the tariff was bringing America to the verge of ruin. How those perfect syllogisms delight 4th form boys. "A hog is an animal, Pete is an animal, therefore Pete is a hog."

The statement that at a meeting at Lake View Mr. Root had endorsed Dr. Clark and Marshall was omitted. Just as well in view of the fact that Mr. Root never held a meeting at that point. Mr. Root's determined effort to open up the U. S. markets to Canadian farm products was not at all wise because we have shipped to a free market \$8,000,000 worth of cattle against \$441,000 worth to a

market which made us put up 27 1/2 per cent duty. That is evidence enough that the duty should not be removed. This will be a pretty big quid for the A. F. A. Society of Equity and Stock Growers. He appealed to the voters on behalf of the Laurier government. "If the people wanted another dose of the ruinous 'National' policy, with its stagnant trade and vanishing population"—he is not reported as coming to any conclusion, but we can assure him that we are having another dose of stagnant trade and vanishing population at present, and by his own argument it is time for a change. The Dominion report of 1907 shows that there was a decrease of \$8,450,000 in Yukon gold and \$80,436 in gold from other parts of Canada. There was a decrease in lead production of \$556,351 and there was also decrease of chromite, corundum and gypsum. The customs revenue of Canada has decreased \$5,000,000 in four months, immigration has decreased 73,000 in six months and the public debt has increased over \$3,000,000 in one month. Oh yes, it is time for a change. His special hobby of "dumping makes cheap goods and cheap goods are a good thing to have," was carefully suppressed by the revising committee. Also the unique and bizarre features of the entertainment. The aftermath was a consensus of opinion among Liberals that it was a great pity they had not kept him away and allowed his reputation to rest on the rosy editorials which he had issued through the ministerial papers. He failed to measure up to expectation.

The entire Liberal vote from Red Deer was present to act as clappers, but that is told in confidence. After Dr. Clark had finished telling his hearers how it pays Canada to kill her own manufacturing industries and how Canada could become rich by continually spending more than her income, Duncan Marshall was trotted out and introduced as the only living subsidized Grit spellbinder who can yell "shut up!" in seven different keys and nineteen different languages "simultaneously at once and at the same time." We have not time, space nor inclination to give his hour and a half peroration in full, but this is about the way it went: "Ladies and gentlemen, previous to the building of the C. P. R. by the Conservatives I was swilling pigs down in Ontario for a livin' (great applause by the Puffer children). And when I got 'em raised they weren't worth the grease on the swill pail, shut up! (thunderous applause by Halpin and the subsidized clappers). And these Ontario pigs that I used to swill had hindlegs as well as foresight (more applause by the Puffer children). Look at me now since the Conservatives built the C. P. R. I therefore you should vote for the Grit candidate (applause by Halpin, Puffer, Pete and the subsidized clappers). A feller once put me into how to always come out on top in a horse trade, shut up and sit down!" (wild applause from same source as last above).

And thus for an hour and a half the pearls of rhetoric continued to pour from his inspired lips like slop from an Ontario swill pail, and the meeting closed amid prolonged cheering by the Puffer children, Halpin, Pete and the subsidized clappers.

What has Clark done for the farmers? What has Clark done for the towns? What has Clark done for himself? What has Clark done for the Liberals?

Election October 26

Ottawa, Ont., Oct. 16.—Monday, October 26, has been definitely decided on as the date for the general elections, with nominations a week earlier, on October 19. The decision was reached at a meeting of the cabinet council this afternoon. The proclamation dissolving the present parliament was signed by His Excellency Earl Grey tonight, on the eve of his departure for the west, and will appear in an extra of the Canada Gazette, which will be issued on Thursday.

Dumping and cheap goods is the slogan of Dr. Clark.

If we have got to choose between an ancient Has Been and a Never Waser we stake our pile on the Never Waser.

The Advertiser preaches Borden, Root, and The Square Deal so straight that every issue brings many repentant Liberals to the mourner's bench.

Conservatives urged that bonusing immigration agents be done away with. Oliver doubled the bonus on emigrants from European ports in 1907-8.

The chaste ballad "Shut your mouth," yelled so agreeably in the ears of ladies at the Lacombe Clark meeting represents exactly the attitude of the Liberal machine to the Independent thinker.

The Liberal party has slipped away from its Temperance Plebiscite, it has slipped away from Free Trade as England has it, it has slipped away from economy of administration and purity of election as easily as a snake slips away from its skin, but it still wants the voters to believe that the old hide is still doing duty.

The Liberal leaders are giving out the information that Clark will canvass. Fiddlesticks and thunderations, hasn't he been canvassing all these years? Canvass, why he'll canvass until he joins the angels. He will canvass until the cows come home at milking time. That's what he's for: There would be a hole in nature, a loose spoke in the wheel of destiny, a hot box in the engine of the universe if Clark were not to canvass. We say it, and we say it patriotically: let Clark canvass.

Dr. Clark advocates dumping. The sound of the Liberal sulp when that doctrine was emphatically announced was audible for half a block. "Cheap goods are a good thing, and if dumping can give you cheap goods," the wrecking of Canadian industry would be a bagatelle. Men who draw government salaries are not interested in producers and manufacturers beyond the line of something cheap for their own use. Dumping is one more nail in the coffin of the Liberal candidate. A few more Liberals have been forced to change their party allegiance by the stupid, selfish talk of "Dumping, a good thing."

Now look out for the Liberal lies. They will perch on the fence, roost on the roadside, fly through the air and burrow in your hide if you let 'em. We know and all men know that the Liberal machine stands for ignorance, bigotry, intolerance and corruption. It is the party that failed to give the west its first railroad, that failed to encourage Mr. Robertson to establish beef chilling plants 12 years ago, that gave our timber, coal, water and fish to satisfy private greed. The beneficiaries of public plunder are ready to tell any kind of a lie to prevent Retaliation. Let the Conservatives keep at their heels and run them and their lies to cover—a liar when called, is always a coward.

Duncan Marshall entertained the elite of Lacombe with a vivid description of swilling pigs before the building of the C. P. R. by the Conservatives opened up the west and gave him a chance to cater to.

A few things Dr. Clark did not touch upon. The timber limits, the grazing leases, Saskatchewan land deal, the coal arena, the island fisheries, the blanketing of homesteads, the Metwin contract, the Moncton land deal, the constructing of wharves where there was no water, the Hyman election fraud, the Emerson carousel, the Siftonian millions, the exploit of the Arctic, the Atlantic Trading Co., the fast Atlantic steamship service, the Quebec bridge, the Laurier tower at Ottawa, the lift lock on the Trent canal, and a number of other things which would be eye-openers for the rank and file of the Liberal party.

When Dr. Clark beams upon his audience and attempts to put them to sleep with those mellifluous periods on free trade, it is clap trap pure and simple. Here is the Liberal ultimatum on that subject delivered by minister Fielding in his budget speech, March 17. "Coming now, in conclusion to the question of the customs tariffs, I have to say that we do not propose to make any changes in it at present. We made a revision of the tariff a year ago, and while I do not imagine that it is a perfect instrument, we think that on the whole it has worked well and is well adapted to the requirements of the country." If the Liberal party is returned to power minister Fielding will continue to be master of the situation.

Duncan Marshall says if it were not for the Liberal party we would all be eating rabbits. If the Liberal party is not turned out soon we probably will. Liberal Canadian prosperity has looped the loop and is shooting down the incline at a loss of \$18,000,000 per annum. There is a drop in immigration at the rate of 335,000 per annum. The public debt has been increased \$17,000,000, the horde of office holders are so incompetent that book-keepers must be got from New York, cowboys to drive buffalo must be hired south of the line, school books must be printed abroad and Canadian manufactures may be wiped out by the "Dumping process."

Merchants are beginning to realize that all their carefully prepared reasons for trading at home, for patronizing your own town, for building up your own community, are being swept away by Liberal leaders. Rutherford has issued his proclamation to the people. "If you can get anything cheaper or better in the U. S. don't hesitate, send for it by all means." Dr. Clark has proclaimed dumping as a good thing and stands for cheap goods dumping or any other process. In the meantime he stands up in his ENGLISH CLOTHES and says to the tailor, the merchant, the Canadian manufacturer, the men who are employed by these firms and the producers who feed them, "We will have Free Trade. We will have all these things brought out from Great Britain. If other countries want to come in and dump their goods all right. It will make cheap goods and cheap goods are a good thing and it won't affect my salary if I am elected to parliament." But how about the bounties? Will the Liberals increase the bounty to all the manufacturers so that they won't lose anything. If so, who pays the tax? No Dr. Clark, you know the Liberal government won't hurt the manufacturers. You simply underrate the intelligence of colonists and immigrants when you try to catch votes with talk of dumping and cheap goods.

STEDMAN'S

The TOGGERY SHOP

Seller of Nothing other than Everything in Men's Clothing, Furnishings, Boots and Shoes, Hats, Caps, etc. The right place to buy **Up-to-Date** clothes.

Mr. Swell Dresser, the best way to feel well is to dress well. Keep cool, too, and come to a place where they don't warm you on the price.

STEDMAN, THE CLOTHIER

Local and General. FRANK VICKERSON

Archib and Percy Crow leave Saturday for a two weeks' visit with their sister at Victoria, B. C.

Mr. and Mrs. Spratt have this week moved to Oida, where Mr. Spratt has accepted a position in Craig & Company's departmental store.

The funeral of Griffin Fletcher, who died at New Westminster on the 16th, will take place on Monday afternoon at 2 o'clock, in St. Oyprian's church.

The date for Thanksgiving seems to be somewhat mixed. One dispatch states positively that it has been set for Monday, October 19th, and a later dispatch states that while the date is not yet set, it will probably be on Monday, November 9th, which is also the King's birthday. It was decided some time ago that hereafter for the convenience of commercial travellers and others who spend only Sunday at home, Thanksgiving day should be celebrated on Monday.

How the Liberals Give Us Cheap Goods.

The Conservatives brought in a resolution to reduce the tariff on farm machinery to 10 per cent. The Liberals voted it down. In 1907-8 over and above the tariff protection, the Liberal government paid Massey-Harris Co. on goods manufactured for export a rebate of \$142,410.56. On goods manufactured for home consumption \$33,486.32. Then they try to scare you with the bogie of Conservative protection. Rats!

Lacombe Fire Brigade Wins at Leduc.

The Lacombe Fire Brigade sent a team to Leduc Tuesday to compete in the Firemen's Tournament held in connection with the fall fair. Quite a number of Lacombe people availed themselves of the low railway rate and went along. Lacombe, Red Deer and Leduc teams were entered for the contests.

The hose reel race, dry test, was won by Lacombe in 37 1/2 seconds. Prize silver coffee pot, value \$25. This is the event in which Lacombe already held the championship of the province, having wrested it from Red Deer in July.

The light hose reel race was also won by Lacombe, in 28 3/8 seconds. Prize hammered copper smoker's set, value \$15.

The coupling contest was won by Red Deer in 32 1/2 seconds. Prize, value \$5.

The ladder race was won by Red Deer in 21 seconds. Prize value \$5.

Garland of Lacombe team also won the running broad jump.

Death.

FLETCHER.—At New Westminster, B. C., on Wednesday, Sept. 16, Griffin Fletcher, formerly of Lacombe.

Estrey Notice.

One gray gelding, about 7 years old, brand not discernible, came to my shed August 20. Owner will please call and remove same. L. McDonald, Lacombe.

Blackfalds.

C. B. Sherman, of Boomer's Corners, was taken to Lacombe hospital one day last week suffering from blood poisoning caused by the running of a splinter of a fork handle through the fleshy part of his hand.

The political meeting held on Friday evening in the interests of Dr. Clark, was well attended. The speakers were W. F. Puffer M. P., and Dr. Clarke.

A sad and fatal railway accident occurred at the gravel pit on Thursday last. Albert Scott, a young Scotchman whose parents reside in Calgary, was the fireman on one of the large engines that are used in hauling the trains out of the pit. While making a sharp grade on a curve the engine left the rails, turning over on its side. Engineer English saved himself by jumping. As the engine turned over on the side from which the poor fireman was attempting to make his escape, he was struck on the head by some part of the engine and instantaneously killed. His hands were scalded by escaping steam, but otherwise, with the exception of the wound above the forehead, his form and features were not much disfigured. The remains were taken to Red Deer where an inquest was held. Little is known about the unfortunate victim. It was his second day's employment as fireman. He leaves a brother who is in the railway employment at Red Deer, parents who reside in Calgary.

The Globe is excessively alarmed. Let Mr. Root will get the American vote. It was the first paper to raise this "race" question (won't some one set its editor right on terms), and has kept it going with variations ever since. Now to be quite frank Mr. Root has never found it necessary to ask support because he was an American. There are some types of men that are poison to Yankees and Dr. Clark is of that type. The American vote will be neither herded nor bulldozed, but nine out of ten say, "Clark isn't good enough for me."

It is pretty rich when the Liberal "Farmer Candidate" whistles away at Mr. Root for his efforts to extend the markets of Canadian farmers by the removal of the U.S. tariff on our food stuffs. Dr. Clark had better attend the meetings of the farmers' organizations and get a line on what the rural electors are demanding before shooting a firecracker of that description.

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